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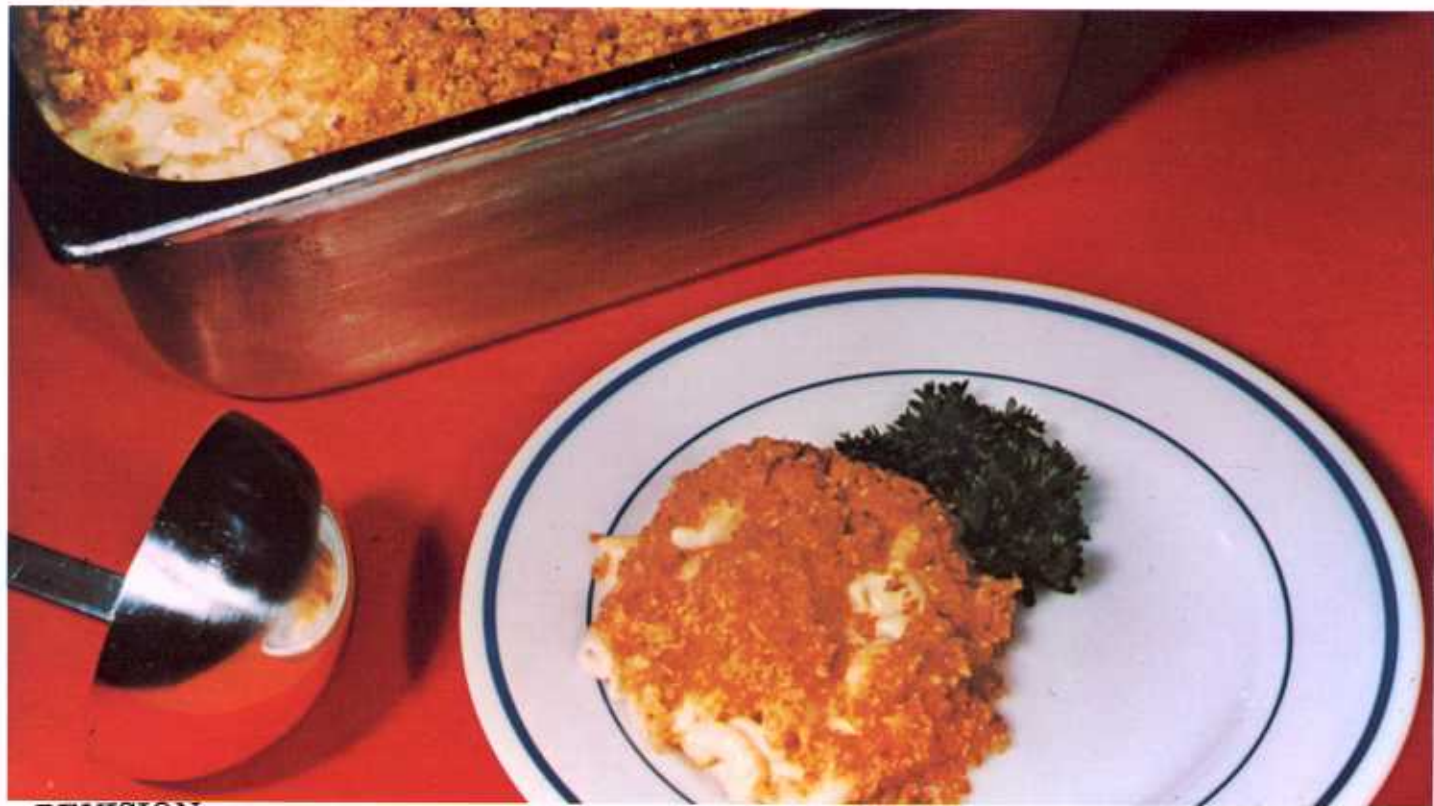
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BAKED MACARONI AND CHEESE

F. CHEESE AND EGGS No.1(1)



REVISION

BAKED MACARONI AND CHEESE

YIELD: 100 Portions (4 Pans)				EACH PORTION: 1 Cup (8½ Ounces)	
PAN SIZE: 12 by 20 by 4-inch Steam Table Pan				TEMPERATURE: 350 °F. Oven	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Macaroni, elbow...	8 lb.	2 gal.	1. Add macaroni slowly to boiling salted water; cook 8 to 10 minutes or until tender; stir occasionally to prevent sticking. 2. Drain. Set aside for use in Step 7.	
Water, boiling....	48 lb.	6 gal.		
Salt.	12/3 oz. ...	22/3 tbsp.		
Milk, nonfat, dry..	2 lb 3 oz	2¼ qt.	3. Reconstitute milk; heat to just below boiling. DO NOT BOIL.	
Water, warm.	20 lb.	2½ gal.		
Flour, wheat, general purpose, sifted	1 lb 8 oz	1½ qt.	4. Combine flour and water to make a smooth mixture. Add mixture to hot milk, stirring constantly.	
Water, cold.	2 lb.	1 qt.		
Salt.	2 oz.	3 tbsp.	5. Add salt and pepper. Bring mixture to a boil; reduce heat; simmer 5 minutes or until thickened. Stir frequently to prevent scorching.	
Pepper, black.	1/4 oz.	1 tbsp.		

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Cheese, Cheddar or American, shredded	8 lb. . . .	2 gal.	6. Add cheese to sauce; stir just until smooth; remove from heat. 7. Combine sauce and macaroni; mix well. 8. Place about 6 $\frac{1}{3}$ qt mixture in each well-greased pan.
Bread crumbs, dry. . Margarine or butter, melted	1 lb 4 oz 10 oz. . . .	1 $\frac{1}{4}$ qt. . 1 $\frac{1}{4}$ cups	9. Combine bread crumbs and melted margarine or butter; sprinkle 1 $\frac{3}{4}$ cups over mixture in each pan. 10. Bake 25 minutes or until browned.

- NOTE:
1. In Step 6, 3 lb (1-No. 10 cn) cheese, American, dehydrated, combined with 3 lb (1 $\frac{1}{2}$ qt) warm water may be used. See Recipe No. A-28.
 2. In Step 10, if convection oven is used, bake at 325°F. 15 to 20 minutes or until browned on high fan, open vent.
 3. In Step 10, if microwave-convection oven is used, bake at 350°F. 10 minutes or until browned with 50% microwave power throughout.
 4. Other sizes and types of pans may be used. See Recipe No. A-25.
 5. Two No. 8 scoops may be used. See Recipe No. A-4.

NACHOS

YIELD: 100 Portions

EACH PORTION: Sauce: $\frac{1}{4}$ Cup (2 Ounces)
Chips: 20 Chips ($1\frac{1}{2}$ Ounces)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, jalapeno, canned, drained	9 lb 9 oz	$1\frac{1}{2}$ -No. 10 cn	1. Drain peppers. Reserve $1\frac{3}{4}$ qt liquid for use in Step 2. Coarsely chop 2 lb 3 oz ($4\frac{1}{3}$ cups) peppers. Set aside for use in Step 6.
Water..... Reserved liquid, drained from jalapeno peppers	3 cups... $1\frac{3}{4}$ qt..	2. Combine water and reserved jalapeno liquid in steam-jacketed kettle or stock pot. Bring to a simmer (170°F. to 180°F.). DO NOT BOIL.
Cheese, American, shredded	11 lb...	$2\frac{3}{4}$ gal	3. Add cheese to hot mixture; stir constantly until melted, about 3 to 4 minutes, or until smooth and creamy. DO NOT BOIL. 4. Remove from heat; keep warm (140°F.).
Tortilla chips.....	9 lb....	9-1 lb bg	5. Pour 2 oz ($\frac{1}{4}$ cup--1 size 1 ladle) sauce over $1\frac{1}{2}$ oz (20 chips) tortilla chips. 6. Sprinkle $\frac{1}{3}$ oz (2 tsp) jalapeno peppers over each portion.

- NOTE:**
1. In Step 2, DO NOT use Cheddar cheese. It will not produce a smooth, viscous product.
 2. In Step 3, cheese, when combined with jalapeno liquid, begins to curdle at temperatures above 170°F. to 180°F.
 3. In Step 4, sauce may be held in a steam table pan (12 by 20 by 4-inches) on serving line.
 4. If desired, nachos may be served as appetizer. Prepare 1/2 recipe. EACH PORTION: 2 Tbsp (1 Ounce) and 10 Chips (1/2 Ounce).

NACHOS

YIELD: 100 Portions		EACH PORTION: Sauce: $\frac{1}{4}$ Cup (2 Ounces) Chips: 20 Chips ($1\frac{1}{2}$ Ounces)		
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Peppers, jalapeno, canned, drained	9 lb 9 oz	$1\frac{1}{2}$ -No. 10 cn	1. Drain peppers. Reserve $1\frac{3}{4}$ qt. liquid for use in Step 2. Coarsely chop 2 lb 3 oz ($4\frac{1}{3}$ cups) peppers. Set aside for use in Step 6.
Water..... Reserved liquid, drained from jalapeno peppers	1 lb 8 oz 3 lb 5 oz	3 cups... $1\frac{3}{4}$ qt.	2. Combine water and reserved jala- peno liquid in steam-jacketed ket- tle or stock pot. Bring to a simmer (170°F. to 180°F.). DO NOT BOIL.
Cheese, American, shredded	11 lb. . .	$2\frac{3}{4}$ gal	3. Add cheese to hot mixture; stir constantly until melted, about 3 to 4 minutes, or until smooth and creamy. DO NOT BOIL. 4. Remove from heat; keep warm (140°F.).
Tortilla chips.....	9 lb.	5. Pour 2 oz ($\frac{1}{4}$ cup--1 size 1 ladle) sauce over $1\frac{1}{2}$ oz (20 chips) tortilla chips. 6. Sprinkle $\frac{1}{3}$ oz (2 tsp) jalapeno peppers over each portion.

- NOTE:
1. In Step 1, reserve remainder of peppers for salad bars.
 2. In Step 3, DO NOT use Cheddar cheese. It will not produce a smooth, viscous product.
 3. In Step 3, cheese, when combined with jalapeno liquid, begins to curdle at temperatures above 170°F. to 180°F.
 4. In Step 4, sauce may be held in a steam table pan (12 by 20 by 4-inches) on serving line.
 5. If desired, Nachos may be served as appetizer. Prepare $\frac{1}{2}$ recipe. EACH PORTION: 2 Tbsp (1 Ounce) and 10 Chips ($\frac{3}{4}$ Ounce).

VARIATIONS

1. NACHOS (READY-TO-USE CHEESE SAUCE): In Step 1, use 4 lb 12 oz ($\frac{3}{4}$ -No. 10 cn) jalapeno peppers. Drain, chop 2 lb 3 oz ($4\frac{1}{3}$ cups) peppers; reserve 1 lb 8 oz (3 cups) liquid. Combine jalapeno liquid with 13 lb 4 oz ($1\frac{1}{2}$ gal - 2-No. 10 cn) ready-to-use cheese sauce. Mix until smooth. Omit Step 3. Place in steam-jacketed kettle or stock pot. Heat, stirring constantly until hot, about 10 to 15 minutes. DO NOT BOIL. Follow Steps 4 through 6.

(CONTINUED)

NACHOS

2. **NACHOS (READY-TO -USE CHEESE SAUCE WITH JALAPENO PEPPERS):** Omit Steps 1 through 3. Place 13 lb 4 oz (1 ½ gal --2-No. 10 cn) ready-to-use cheese sauce with jalapeno peppers in steam-jacketed kettle or stock pot. Heat, stirring constantly until hot, about 10 to 15 minutes. **DO NOT BOIL.** Follow Steps 4 through 6.

EGGS AU GRATIN (Scotch Woodcock)

YIELD: 100 Portions (2 Pans)

EACH PORTION: $\frac{2}{3}$ Cup ($4\frac{1}{2}$ Ounces)

PAN SIZE: 12 by 20-by 4-inch Steam Table Pan

TEMPERATURE: 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, hard cooked, shelled	10 lb....	100 eggs	1. Cook eggs according to Recipe Nos. F-4 and A-29. Cool; remove shells from eggs; slice eggs in half lengthwise. Arrange 100 egg halves in each pan.
Milk, nonfat, dry... Water, warm.	1 lb 10 oz	$1\frac{1}{2}$ qt $7\frac{1}{2}$ qt...	2. Reconstitute milk; heat to just below boiling. DO NOT BOIL.
Butter or margarine, melted Flour, general purpose, sifted	1 lb 8 oz 1 lb....	3 cups 1 qt....	3. Blend butter or margarine and flour together; stir until smooth. Add milk to roux, stirring constantly. Cook until thickened.
Cheese, Cheddar, shredded	3 lb....	3 qt....	4. Add cheese to sauce; stir until cheese is melted. Stir as necessary. 5. Pour about 10 lb 2 oz ($4\frac{3}{4}$ qt) sauce over egg halves in each pan.
Bread crumbs, dry Butter or margarine, melted	$5\frac{1}{3}$ oz... $2\frac{1}{2}$ oz...	$1\frac{1}{3}$ cups 5 tbsp	6. Combine bread crumbs and butter or margarine. Sprinkle $\frac{2}{3}$ cup buttered crumbs over mixture in each pan. 7. Bake 20 minutes or until browned.

NOTE: In Step 7, if convection oven is used, bake at 325°F. 10 minutes or until browned on low fan, open vent.

COOKED EGGS

YIELD: 100 Portions				EACH PORTION: 2 Eggs
INGREDIENTS	WEIGHTS	MEASURES		METHOD
HARD COOKED EGGS Eggs, whole, unshelled, A.P. (room temperature) Water, hot.	22 lb 14 oz	200 eggs... to cover...	<ol style="list-style-type: none"> 1. Place eggs in baskets as needed; cover with hot water. 2. Bring to a boil; reduce heat; simmer 10 to 15 minutes. DO NOT BOIL. 3. Remove from water; serve immediately.
SOFT COOKED EGGS (cooked to order) Eggs, whole, unshelled, A.P. (room temperature) Water, hot.	22 lb 14 oz	200 eggs to cover...	<ol style="list-style-type: none"> 1. Cook individual portions. Place eggs in baskets; cover with hot water. 2. Bring to a boil; reduce heat; simmer 4 minutes. DO NOT BOIL. 3. Remove from water; serve immediately.

REVISION

(OVER)

- NOTE:**
1. Remove eggs from refrigeration 30 minutes before using.
 2. Eggs may be placed in perforated steamer pans and steamed to desired doneness.
 3. If hard cooked eggs are to be used in salads or other dishes, plunge into cold running water immediately after cooking; add ice, if necessary, to cool eggs; refrigerate until ready to use.
 4. **COLD WATER METHOD FOR COOKED EGGS:** Place eggs in basket as needed; cover with cold water. Bring to a boil; reduce heat. For soft cooked eggs, simmer 1 minute. For hard cooked eggs, simmer 8 to 10 minutes. **DO NOT BOIL.** **NOTE:** Only 1 pan (40 eggs) should be prepared at a time.
 5. **STEAMER METHOD FOR COOKING EGGS:** Grease steamer pan. Break eggs individually into a small container before dropping into greased pan. Egg depth should not exceed 2 inches. Place pan, uncovered, in steamer at 5 lb pressure 6 to 8 minutes or 15 lb pressure 5 to 7 minutes. Remove pan from steamer; cut eggs for easy removal. Consistency of cooked eggs can be controlled by adjusting cooking time.

VARIATION

1. **COOKED EGGS (ONE EGG):** In Step 1, use 11 lb 7 oz, A.P. (100 eggs). Follow Steps 2 and 3 for hard cooked or soft cooked eggs. **EACH PORTION:** 1 Egg.

DEVILED EGGS

YIELD: 100 Portions				EACH PORTION: 2 Halves (2 Ounces)	
INGREDIENTS	WEIGHTS	MEASURES		METHOD	
Eggs, hard cooked, shelled	10 lb. . . .	100 eggs	1. Cook eggs according to Recipe Nos. F-4 and A-29. Cool; remove shells from eggs; cut in half lengthwise. Remove yolks; mash thoroughly. Set whites aside for use in Step 3.	
Mustard, prepared	4 oz.	1/2 cup.	2. Blend mustard, pickle relish and Salad Dressing with cooked yolks. Mix until well blended.	
Relish, pickle, sweet, drained	9 1/2 oz. . .	1 cup.	3. Fill cooked whites with yolk mixture, using 1 tbsp filling for each egg half.	
Salad Dressing. . . .	1 lb 8 oz. .	3 cups.	4. Sprinkle paprika on top or see Note 3.	
Paprika, ground.	1 tbsp.	5. Serve immediately or cover and refrigerate until ready to serve.	

- NOTE: 1. In Step 3, a large pastry tube may be used to fill egg whites.
2. In Step 3, 13 oz (1 cup) pickles, cucumber, sweet, drained, chopped may be used.
3. Garnish filled eggs as desired. See Guidelines for Garnishes, Recipe No. A-22.

EGG FOO YOUNG

YIELD: 100 Portions

EACH PORTION: 1 Omelet plus 2 Tbsp Sauce

TEMPERATURE: 325 °F. Griddle

INGREDIENTS	WEIGHTS	MEASURES		METHOD
SAUCE:				
Shortening, melted or salad oil	8 oz. . . .	1 cup.	1. Blend shortening or salad oil and flour; stir until smooth.
Flour, wheat, gener- al purpose, sifted	8 oz. . . .	2 cups.	
Soup and Gravy base, chicken or beef	4 oz. . . .	2/3 cup.	2. Stir soup and gravy base into boiling water to make stock. Add flour mix- ture to stock; mix well. Bring to a boil; reduce heat; simmer 10 minutes or until thickened.
Water, boiling.	1 gal.	
Soy sauce.	1 cup.	3. Add soy sauce and molasses; simmer 5 minutes. 4. Set aside for use in Step 9.
Molasses.	2 tbsp.	
EGG MIXTURE:				
Onions, dry, finely chopped	1 lb 4 oz	3 3/4 cups	5. Sauté onions and peppers in shorten- ing, salad oil or olive oil until tender.
Peppers, sweet, fresh, finely chopped	8 oz. . . .	1 1/2 cups	
Shortening, melted, salad oil or olive oil	2 oz. . . .	1/4 cup.	

REVISION

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Meat, cooked, chopped	4 lb.	6. Combine sautéed vegetables, meat, bean sprouts, and pepper; mix well.
Bean sprouts, canned, drained	6 lb 6 oz	3 1/2 qt (1- (No. 10 cn)	
Pepper, black.	2 tsp.	
Eggs, whole, beaten	6 lb. . . .	1 1/4 cups (60 eggs)	7. Add eggs to meat mixture; blend well.
Shortening, melted or salad oil	1 lb. . . .	2 cups.	8. Place 1/3 cup mixture on well-greased griddle; cook about 3 minutes on each side or until well done. 9. Pour 2 tbsp (1 Size 0 ladle) sauce over each omelet just before serving.

- NOTE:
1. In Step 5, 1 lb 6 oz dry onions A.P. will yield 1 lb 4 oz finely chopped onions and 10 oz fresh sweet peppers A.P. will yield 8 oz finely chopped peppers.
 2. In Step 5, 2 1/2 oz (2/3 cup plus 3 tbsp) dehydrated onions and 1 1/2 oz (1 1/4 cups) dehydrated green peppers (See Recipe No. A-11) or 8 oz frozen, diced, green peppers may be used. Thaw peppers.
 3. In Step 6, 7 lb (7-No. 303 cn) canned drained bean sprouts may be used.
 4. In Step 6, beef, chicken, ham, pork, or veal may be used.

GRIDDLE FRIED EGGS

(Cooked to Order)

YIELD: 100 Portions**EACH PORTION: 2 Eggs****TEMPERATURE: 325 °F. Griddle**

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole. Shortening, melted, or salad oil	20 lb. 8 oz.	200 eggs 1 cup.	1. Break 2 eggs individually into a small bowl. 2. Fry eggs "to order" on a lightly greased griddle (see NOTE 2). 3. Serve immediately.

- NOTE;**
1. To ensure uniform cooking and prevent yolks from breaking, remove eggs from refrigerator 30 minutes before frying.
 2. In Step 2, liquid spray shortening may be used. See manufacturer's directions for use.

REVISION**(OVER)**

2. In Step 2, eggs may be "cooked to individual order" as:

OVER-VERY HARD EGGS: Cook until white is firm, about 2 minutes; break yolk; turn egg over; cook 2 minutes longer or until yolk is set and dry.

OVER-HARD EGGS: Cook until white is firm, about 2 minutes; break yolk; turn eggs over; cook 1½ minutes longer or until yolk is set.

OVER-MEDIUM EGGS: Cook about 1½ minutes; turn eggs over; cook 1 minute longer; white should be firm; yolk should begin to set around edges.

OVER-EASY EGGS: Cook about 1 minute; turn eggs over; cook 1 minute longer; white should be firm and yolk should be soft and shaking.

STEAM-BASTED EGGS: Place eggs on griddle; cover with a lid; cook eggs about 2 minutes or until desired degree of doneness.

SUNNY-SIDE UP EGGS: Cook until white is firm, about 2 minutes.

VARIATION

1. **GRIDDLE FRIED EGGS (ONE EGG):** In Step 1, use 10 lb (100 eggs). In Step 2, use 4 oz (½ cup) shortening, melted or salad oil. Follow Step 3. **EACH PORTION:** 1 Egg.

PLAIN OMELET



REVISION

PLAIN OMELET

YIELD: 100 Portions			EACH PORTION: 1 Omelet (21/2 Ounces)	
TEMPERATURE: 325 °F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole....	20 lb...	91/3 qt (200 eggs)	1. Place shelled eggs in mixer bowl. Using wire whip, beat just enough to thoroughly blend yolks and whites.
Salad oil or shortening, melted	8 oz....	1 cup.....	2. Pour 1/3 cup egg mixture for individual omelets on greased griddle. 3. Cook until bottom is golden brown. DO NOT STIR. If necessary, gently lift cooked portion with a spatula to permit uncooked mixture to flow underneath. Continue cooking until eggs are set and well done. 4. Fold omelet in half or into thirds making a long oval shaped omelet. Serve immediately.

- NOTE: 1. In Step 1, 6 lb 4 oz (5-No. 3 cyl cn) canned, dehydrated egg mix combined with 21 lb (10½ qt) warm water may be used for whole eggs. See Recipe No. A-8.
2. In Step 1, 20 lb frozen whole table eggs may be used. Thaw under refrigeration Follow Steps 2 through 4.
3. To serve assorted omelets, prepare ingredients for desired Variations. Set up ingredients in individual containers and place near griddle.

VARIATIONS

1. OMELET (FROZEN EGGS AND EGG WHITES): In Step 1, use 10 lb frozen whole table grade eggs, thawed and 10 lb frozen egg whites, thawed. Combine thoroughly. Follow Steps 2 through 4.
2. PLAIN OMELET (ONE EGG): In Step 1, use 10 lb (100 eggs). In Step 2, use 4 oz ($\frac{1}{2}$ cup) salad oil or shortening, melted. Pour about $\frac{1}{6}$ cup egg mixture on greased griddle. Follow Steps 3 and 4. EACH PORTION: 1 Egg Omelet.
3. CHEESE OMELET: Follow Steps 1 and 2. In Step 3, use 3 lb 4 oz ($3\frac{1}{4}$ qt) shredded Cheddar or American cheese; sprinkle about 2 tbsp (1-No. 30 scoop) over eggs when partially set. Follow Step 4. Note: 1 lb 8 oz ($\frac{1}{2}$ -No. 10 cn) canned, dehydrated American cheese combined with 12 oz ($1\frac{1}{2}$ cups) warm water may be used for shredded cheese. See Recipe No. A-28(2).
4. GREEN PEPPER OMELET: Sauté 7 lb 2 oz ($4\frac{1}{2}$ qt) fresh sweet peppers, minced (8 lb 11 oz A.P.) in 4 oz ($\frac{1}{2}$ cup) butter or margarine until tender; drain thoroughly. Follow Steps 1 and 2. In Step 3, sprinkle 2 tbsp sautéed peppers over eggs when partially set. Follow Step 4.
5. HAM OMELET: Follow Steps 1 and 2. In Step 3, use 4 lb (3 qt) chopped, canned ham; sprinkle about 2 tbsp ham over eggs when partially set. Follow Step 4.
6. HAM AND CHEESE OMELET: Follow Steps 1 and 2. In Step 3, use 1 lb 8 oz ($1\frac{1}{2}$ qt) shredded Cheddar or American cheese and 2 lb ($1\frac{1}{2}$ qt) chopped, canned ham; sprinkle about 1 tbsp cheese and 1 tbsp ham over eggs when partially set. Follow Step 4.
7. INDIVIDUAL OMELET: Follow Steps 1 through 4. Prepare individual (2 egg portion) omelets to order. Individual assorted omelets may also be prepared using quantities listed for other ingredients per omelet in other variations.

(CONTINUED)

PLAIN OMELET**VARIATIONS**

8. **MUSHROOM OMELET:** Drain 7 lb 2 oz (4-Jumbo cn) canned mushrooms; sauté in 4 oz (1/2 cup) margarine or butter. Follow Steps 1 and 2. In Step 3, sprinkle about 1 1/2 tbsp mushrooms over eggs when partially set. Follow Step 4.
9. **ONION OMELET:** Sauté about 4 lb (3 qt) chopped onions (4 lb 7 oz A.P.) in 4 oz (1/2 cup) margarine or butter until tender; drain thoroughly. Follow Steps 1 and 2. In Step 3, sprinkle about 1 tbsp onions over eggs when partially set. Follow Step 4.
10. **WESTERN OMELET:** Sauté about 4 lb (3 qt) chopped onions (4 lb 7 oz A.P.), about 4 lb (1 gal) chopped green peppers (4 lb 14 oz A.P.) in 8 oz (1 cup) margarine or butter until tender; drain thoroughly. Chop or grind 2 lb (1 1/2 qt) canned ham. Combine sautéed onions and green peppers with chopped ham; mix thoroughly. Follow Steps 1 and 2. In Step 3, sprinkle about 3 tbsp mixture over eggs when partially set. Follow Step 4.
11. **TOMATO OMELET:** Follow Steps 1 and 2. In Step 3, finely chop 6 lb 4 oz (4 1/4 qt) fresh tomatoes (6 lb 6 oz A.P.); sprinkle 1 oz (2 tbsp) tomatoes over eggs when partially set. Follow Step 4.
12. **SPANISH OMELET:** Prepare 1 recipe Spanish Sauce (Recipe No. O-5-1). Keep hot for use in Step 4. Follow Steps 1 through 4. Serve with 2 oz (1/4 cup or 1 Size 1 ladle) Spanish Sauce.

POACHED EGGS

(cooked to order)

YIELD: 100 Portions				EACH PORTION: 2 Eggs
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Water.....	Variable..	1. Fill 1 steam table pan (12 by 20 by 4 inches) with water to depth of 1 inch.
Vinegar.....	2 tbsp....	2. Add vinegar; bring to a boil; reduce to a simmer.
Eggs, whole..	20 lb...	200 eggs	3. Break 2 eggs individually into a small bowl; slide gently into simmering water. 4. Cook 3 to 5 minutes or until whites are set and yolks are covered with a white film. 5. Using a perforated skimmer, lift eggs out of pan; serve immediately. 6. Repeat Steps 3 through 5 as eggs are needed.

NOTE: Eggs may be cooked in a steam cooker. Use 17-12 cup Muffin pans. Lightly grease pans. Drop one egg into each muffin cup. Place containers in 2½ inch deep perforated pans. Place in preheated compartment; cook 3 to 4 minutes at 5 lb PSI or 2 to 3 minutes at 15 lb PSI.

VARIATION

1. **POACHED EGGS (ONE EGG):** Follow Steps 1 and 2. In Step 3, break 1 egg individually into small bowl; slide gently into simmering water. Follow Steps 4 through 6. **EACH PORTION: 1 Egg.**

REVISION

SCRAMBLED EGGS

YIELD: 100 Portions				EACH PORTION: 1/3 Cup (2 1/2 Ounces)
TEMPERATURE: 325 °F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Eggs, whole.....	20 lb.....	9 1/3 qt (200 eggs)	1. Beat eggs thoroughly.
Salad oil or shortening, melted	4 oz.....	1/2 cup....	2. Pour about 1 qt eggs on lightly greased griddle. Cook slowly until firm(no visible liquid egg), stirring occasionally.

- NOTE: 1. OVEN METHOD: Follow Step 1. Omit Step 2. Pour 6 lb 10 oz ($3\frac{1}{3}$ qt) eggs into 3 hot greased steam table pans (12 by 20 by 4-inches). Bake in 350°F. oven about 40 to 50 minutes or until eggs are firm. After 20 minutes, stir every 10 minutes. In a 350°F. convection oven, bake 18 to 25 minutes on high fan, closed vent. After 12 minutes, stir every 5 minutes.
2. Scrambled eggs may be cooked in a greased pan on top of range in batches of 25 portions.
3. In Step 1, 20 lb frozen whole table eggs may be used. Thaw under refrigeration. Follow Step 1. In Step 2, eggs may be cooked to desired consistency.
4. No more than 3 qt (about 60 eggs) should be used per batch when scrambling eggs. DO NOT ADD a batch of just-cooked scrambled eggs to leftover eggs on steam table. Hold at 140°F. or higher.

VARIATIONS

1. **SCRAMBLED EGGS AND CHEESE:** Follow Step 1. Use 4 lb (1 gal) shredded Cheddar or American cheese. (Note: 1 lb 8 oz ($1\frac{1}{2}$ -No. 10 cn) canned cheese, American, processed, dehydrated, combined with 12 oz ($1\frac{1}{2}$ cups) warm water may be used for shredded cheese. (See Recipe No. A-28). In Step 2, sprinkle cheese (1 cup per 1 qt egg mixture) over partially cooked eggs; stir gently until cheese is melted and well blended; cook slowly until firm.
2. **SCRAMBLED EGGS AND HAM:** Follow Step 1. In Step 2, add 4 lb (3 qt) chopped ham (1 cup per 1 qt egg mix) to partially cooked eggs. Stir gently; cook slowly until firm.
3. **SCRAMBLED EGGS (DEHYDRATED EGG MIX):** Omit Step 1. Use 6 lb 4 oz (5-No. 3 cyl cn) canned dehydrated egg mix combined with 7 $\frac{1}{2}$ qt warm water (See Recipe No. A-8). Follow Step 2.
4. **SCRAMBLED EGGS (SINGLE SERVING):** In Step 1, use 2 eggs. In Step 2, use $\frac{1}{12}$ oz ($\frac{1}{2}$ tsp) salad oil or melted shortening. Pour eggs on lightly greased griddle. Cook slowly until desired firmness, stirring occasionally.
5. **LIGHT SCRAMBLED EGGS (FROZEN EGGS AND EGG WHITES):** In Step 1, use 10 lb frozen whole table grade eggs, thawed and 10 lb frozen egg whites, thawed. Combine thoroughly. In Step 2, cook slowly to desired firmness, stirring occasionally.
6. **SCRAMBLED EGGS (ONE EGG):** In Step 1, use 10 lb ($4\frac{2}{3}$ qt-100) eggs. In Step 2, use 2 oz ($\frac{1}{4}$ cup) salad oil or shortening, melted. **EACH PORTION:** 2 $\frac{1}{2}$ tbsp (About 1 Ounce).

ONION AND MUSHROOM QUICHE

YIELD: 100 Portions (4 Pans) EACH PORTION: 1 Piece (4½ Ounces)

PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan TEMPERATURE: 400°F. Oven; 325°F. Oven

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, sliced, canned, drained	7 lb 2 oz	3 qt (4-jumbo cn)	1. Combine mushrooms, onions and cheese. Spread about 2 lb 10 oz (1¾ qt) evenly over bottom of each greased and floured pan.
Onions, dry, finely chopped	2 lb 8 oz	1¾ qt.	
Cheese, Swiss, shredded. . .	4 lb.	1 gal.	
Flour, bread, sifted.	2 lb 12 oz	2¾ qt.	2. Combine flour, milk, salt, sugar and soda in mixer bowl.
Milk, nonfat, dry.	2 oz.	6 tbsp.	
Salt.	2 tsp.	
Sugar, granulated.	2 oz. . . .	¼ cup.	
Baking soda.	½ oz. . . .	3½ tsp.	3. Cut in shortening until evenly distributed and granular in appearance, about 1 minute.
Shortening.	8 oz. . . .	1 cup.	
Milk, nonfat, dry.	1 lb 4 oz	4½ cups.	4. Reconstitute milk.
Water, warm.	5½ qt.	
Eggs, whole, beaten.	5 lb. . . .	9⅓ cups (50 eggs)	5. Add eggs to milk; blend in garlic powder.
Garlic powder.	¾ oz. . . .	2⅔ tbsp	6. Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 1 minute at medium speed.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>7. Pour about 9$\frac{1}{2}$ cups batter over cheese and vegetable mixture in each pan.</p> <p>8. Bake at 400°F. 15 minutes; reduce heat to 325°F.; bake 50 minutes or until set and lightly browned. Let stand 5 minutes. Cut 5 by 5.</p>

- NOTE:
1. In Step 1, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz chopped onions.
 2. In Step 8, if convection oven is used, bake at 350°F. 15 minutes on low fan, closed vent; reduce temperature to 325°F.; bake 25 minutes or until set and lightly browned.
 3. In baking, flour mixture will sink to bottom and form a $\frac{1}{4}$ -inch thick crust underneath a custard-type filling.

VARIATION

1. **BROCCOLI QUICHE:** In Step 1, omit mushrooms; reduce onions to 3 $\frac{1}{2}$ cups (1 lb 6 oz A.P.). Use 6 lb (1 $\frac{1}{2}$ gal) frozen broccoli. Thaw; cut in $\frac{1}{2}$ inch pieces. Spread about 2 qt mixture in each pan. Follow Steps 2 through 4. In Step 5, add 2 tsp ground nutmeg and 1 $\frac{1}{3}$ tbsp black pepper. Follow Steps 6 and 7. In Step 8, bake at 400°F. 15 minutes; reduce heat to 325°F.; bake 60 to 70 minutes or until set and lightly browned or in 350°F. convection oven 15 minutes on low fan, closed vent; reduce temperature to 325°F.; bake 30 minutes or until set and lightly browned.

MUSHROOM QUICHE

YIELD: 100 Portions (4 Pans)			EACH PORTION: 1 Piece (4½ Ounces)	
PAN SIZE: 12 by 20 by 2½-inch Steam Table Pan TEMPERATURE: 400°F. Oven; 325°F. Oven				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
Mushrooms, sliced, canned, drained	7 lb 2 oz	3 qt (4-jumbo cn)	1. Combine mushrooms, onions and cheese. Spread about 2 lb 10 oz (1¾ qt) evenly over bottom of each greased and floured pan.
Onions, dry, chopped	2 lb 8 oz	1⅔ qt...	
Cheese, Swiss, shredded...	4 lb.....	1 gal....	
Flour, bread, sifted.....	2 lb 12 oz	2¾ qt..	2. Combine flour, milk, salt, sugar and soda in mixer bowl.
Milk, nonfat, dry.....	2 oz.....	½ cup...	
Salt.....	2/5 oz....	2 tsp....	
Sugar, granulated.....	2 oz....	¼ cup..	
Baking soda.....	½ oz....	3½ tsp..	
Shortening or salad oil....	8 oz....	1 cup....	3. Cut in shortening or oil until evenly distributed and granular in appearance, about 1 minute.
Milk, nonfat, dry.....	1 lb 4 oz	4¾ cups..	4. Reconstitute milk.
Water, warm.....	11 lb...	5½ qt....	
Eggs, whole, beaten.....	5 lb....	9⅓ cups (50 eggs)	5. Add eggs to milk; blend in garlic powder.
Garlic powder.....	¾ oz....	2⅔ tbsp	6. Add egg-milk mixture gradually to flour mixture. Scrape down bowl; beat 2 minutes at medium speed.

INGREDIENTS	WEIGHTS	MEASURES		METHOD
				<p>7. Pour about 9$\frac{1}{2}$ cups (5 lb 2 oz) batter over cheese and vegetable mixture in each pan. Stir gently.</p> <p>8. Bake at 400°F. 15 minutes; reduce heat to 325°F.; bake 50 minutes or until set and lightly browned. Let stand 10 minutes. Cut 5 by 5.</p>

- NOTE:
1. In Step 1, 2 lb 12 oz dry onions A.P. will yield 2 lb 8 oz chopped onions.
 2. In Step 8, if convection oven is used, bake at 350°F. 15 minutes on low fan, closed vent; reduce temperature to 325°F.; bake an additional 30 minutes or until set and lightly browned.
 3. In baking, flour mixture will sink to bottom and form a $\frac{1}{4}$ -inch thick crust underneath a custard-type filling.

VARIATION

1. **BROCCOLI QUICHE:** In Step 1, omit mushrooms; reduce onions to 3 $\frac{1}{3}$ cups (1 lb 4 oz A.P.). Use 6 lb frozen broccoli. Thaw; cut in $\frac{1}{2}$ inch pieces. Spread about 2 qt mixture in each pan. Follow Steps 2 through 4. In Step 5, add $\frac{1}{6}$ oz (2 tsp) ground nutmeg and $\frac{1}{3}$ oz (1 $\frac{1}{3}$ tbsp) black pepper. Follow Steps 6 and 7. In Step 8, bake at 400°F. 15 minutes; reduce heat to 325°F.; bake 60 to 70 minutes or until set and lightly browned. If convection oven is used bake 350°F. 15 minutes on low fan, closed vent; reduce temperature to 325°F.; bake an additional 30 minutes or until set and lightly browned.

(CONTINUED)

MUSHROOM QUICHE

VARIATIONS

2. **BROCCOLI QUICHE (FROZEN EGGS AND EGG WHITES):** Follow Variation 1, except in Step 5, use 3 lb 8 oz (6 $\frac{1}{2}$ cups) thawed whole table eggs and 1 lb 8 oz (2 $\frac{3}{4}$ cups) thawed egg whites. In Step 8, bake at 350°F. 1 hour 25 minutes or until set and lightly browned or in 325°F convection oven 45 minutes on low fan, closed vent.
3. **MUSHROOM QUICHE (FROZEN EGGS AND EGG WHITES):** Follow Steps 1 through 4. In Step 5, use 3 lb 8 oz (6 $\frac{1}{2}$ cups) thawed whole table eggs and 1 lb 8 oz (2 $\frac{3}{4}$ cups) thawed egg whites. In Step 8, bake at 350° F. 1 hour 15 minutes or in 325° convection oven 40 minutes on low fan, closed vent.

BREAKFAST BURRITO

YIELD: 100 Portions			EACH PORTION: 1 Burrito (4 1/2 Ounces)	
TEMPERATURE: 325°F. Griddle				
INGREDIENTS	WEIGHTS	MEASURES		METHOD
				1. Trim, wash and prepare vegetables as directed on Recipe No. A-31
Eggs, whites, frozen thawed	7 lb 8 oz	3 ½ qt	2. Combine egg whites and eggs Blend thoroughly.
Eggs, table, frozen, thawed	7 lb 8 oz	3 ½ qt		
Cheese, Monterey Jack, or Cheddar shredded	3 lb	2 ⅔ qt	3. Combine cheese, sausage, tomatoes, onions, pepper and oregano; mix thoroughly
Pork sausage, cooked diced	2 lb	1 ½ qt	4. Pour about 2 lb 2 oz (1 qt) egg mixture on lightly greased griddle. Cook until partially set. Add 6 oz (about ¾ cup) cheese - sausage mixture. Cook until
Tomatoes, fresh, chopped	1 lb 12 oz	1 ¼ qt	
Onions, dry, chopped	12 oz	2 ⅔ cups	

CH-1

(OVER)

INGREDIENTS	WEIGHTS	MEASURES		METHOD
Pepper, black Oregano, crushed (optional)	$\frac{1}{3}$ oz 1/5 oz	1 $\frac{1}{3}$ tbsp 3 tbsp	cheese is melted and eggs are firm.
Tortillas, flour	10 lb	100 tortillas	5. Place tortillas on lightly greased griddle; heat 30 seconds on each side. 6. Place about 3 oz ($\frac{1}{2}$ cup) cooked egg mixture in center of each tortilla; fold tortilla to cover eggs; and form buritto. 7. Serve immediately.

- NOTE:
1. In Step 2, 15 lb (1 $\frac{3}{4}$ gal) reduced cholesterol eggs may be used.
 2. In Step 3, 3 lb shredded American or Cheddar cheese may be used.
 3. In Step 3, 3 lb shredded low fat or reduced fat American or Cheddar Cheese may be used.
 4. In Step 3, 3 lb pork sausage will yield 2 lb cooked, diced sausage. Cook according to Recipe Nos. L-89 or L-89-1.
 5. In Step 3, 3 lb 3 oz ($\frac{1}{2}$ -No. 10 cn) canned diced tomatoes may be used. Drain tomatoes.

(CONTINUED)

BREAFAST BURRITO

6. In Step 3, 1 lb 13 oz fresh tomatoes A.P. will yeild 1 lb 12 oz chopped tomatoes.
7. In Step 3, 13 1/3 oz dry onions A.P. will yeild 12 oz chopped onions
8. In Step 3, 1 1/2 oz (14 1/2 tbsp) dehydrated onions may be used. See Recipe No.A-11
9. In Step 3, 12 oz chopped green onion (14 1/2 oz A.P.) may be used for dry onions.

VARIATION

1. **BREAKFAST PITA:** Follow Steps 1 through 4. Omit Steps 5 and 6. Use 12 lb 8 oz (100) pita pockets. Cut off top 1/3 and place inside pocket. Place pockets on sheet pans (18 by 26-inches) Bake at 425 °F. 10 minutes or if convection oven used, bake at 350 ° F. 5 minutes, or until warm and pliable on high fan, closed vent. Place about 3 oz (1/2 cup) egg mixture in each pocket. Serve immediately. **EACH PORTION:** 1 Pita (5 ounces)

VEGGIE EGG POCKET**Yield** 100 Portions**Pan Size** 12 x 20 x 2 1/2-in steam table pan**(5) Pans** 350° F.**Each Portion** 3/4 cup (6 ounces) in 1/2 pita

Pocket (1 1/2 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
218 cal	33 g	15 g	2 g	9 %	3 mg	659 mg	4 g	119 mg

Ingredients**Weight****Measure****Issue**

MUSHROOMS, CANNED, SLICED DRAINED, CHOPPED

4 lb

2 1/4 qt

7 1/8 lb

SQUASH, FRESH, ZUCCHINI, RAW TRIMMED, SHREDDED

4 lb

3 qt

4 1/4 lb

CARROTS, FRESH PEELED, SHREDDED

4 lb

1 gal

4 7/8 lb

FLOUR, WHEAT, GENERAL PURPOSE SIFTED

10 oz

2 1/2 cup

EGG SUBSTITUTE THAWED, PASTEURIZED

20 lb

2 1/2 gal

SALT

5/8 oz

1 tbsp

DRESSING, RANCH, FAT FREE

7 1/3 lb

3 qt

CHEESE, GRATED, PARMESAN

1 1/8 lb

4 1/2 cup

ONIONS, DRY PEELED, FINELY CHOPPED

2 1/4 lb

1 1/2 qt

2 1/2 lb

DILLWEED DRY

2/3 oz

6 tbsp

PEPPER, WHITE, GROUND

1/4 oz

1 tbsp

NONSTICK COOKING SPRAY

1 oz

Ingredients

BREAD, WHITE, PITA, FRESH OR FROZEN 8 INCH
DIAMETER

Weight	Measure	Issue
10 1/3 lb		52 ea

Methods

- 1 CCP: Wash vegetables in clean, sanitized sink. Combine mushrooms, carrots and zucchini. Add flour; toss lightly to coat vegetables. CCP: Refrigerate product at 41° F. or lower for use in Step 3.
- 2 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Place egg substitute, ranch dressing, cheese, onions, dillweed, salt and pepper in mixer bowl. Using a wire whip, blend at low speed 1 minute.
- 3 Add vegetable mixture; mix at low speed 1 minute or until blended.
- 4 Lightly spray each pan with vegetable oil spray. Pour 8 lbs 6 oz (1 gal) egg mixture in each lightly sprayed pan.
- 5 Bake 1 hour 50 minutes or until eggs are set. CCP: Egg mixture must reach 145° F. or higher.
- 6 Cut pita pockets in half. Fill each half with 6 oz (3/4 cup) egg mixture. Serve 1 half pocket. CCP: Hold at 140° F. or higher for service.

Notes

- 1 In Step 5, if a convection oven is used, bake at 325° F. 45 to 55 minutes or until eggs are set.

MONTEREY EGG BAKE**Yield** 100 Portions**Pan Size** 12 x 20 x 2 1/2 in Steam Table Pan

(6) Pans 350° F.

Each Portion 1 Square (6 oz)

Calories	Carb.	Protein	Fat	% Cal / Fat	Cholesterol	Sodium	Fiber	Calcium
140 cal	13 g	16 g	3 g	19 %	8 mg	414 mg	1 g	176 mg

Ingredients

	Weight	Measure	Issue
NONSTICK COOKING SPRAY	1 oz		
POTATO, WHITE, FROZEN, SHREDDED HASHBROWN, THAWED	7 lb	5 1/8 qt	
TOMATOES, CANNED, DICED DRAINED	3 2/3 lb	1 7/8 qt	6 1/4 lb
CHEESE, CHEDDAR, LOWFAT SHREDDED	2 1/4 lb	2 1/4 qt	
CHEESE, MONTEREY JACK REDUCED FAT, SHREDDED	2 1/4 lb	2 1/4 qt	
PEPPERS, SWEET, FRESH, GREEN STEMMED, SEEDED, CORED, DICED 1/4 INCH	2 lb	1 1/2 qt	2 3/8 lb
CORN, FROZEN, WHOLE KERNEL THAWED	2 lb	5 1/2 cup	
PEPPERS, GREEN CHILIES, CANNED DRAINED, CHOPPED	2 lb	2 1/2 cup	3 1/2 lb
ONIONS, GREEN TRIMMED, SLICED 1/4 INCH	1 lb	5 1/3 cup	1 1/4 lb
SALT	1 oz	1 2/3 tbsp	
PEPPER, WHITE, GROUND	3/8 oz	1 2/3 tbsp	
EGG SUBSTITUTE PASTEURIZED, THAWED	20 lb	2 1/2 gal	

Ingredients

WATER

Weight

2 7/8 lb

Measure

5 3/4 cup

Issue

MILK, NONFAT, DRY

5 oz

1 1/4 cup

Methods

- 1 Lightly spray each steam table pan with nonstick cooking spray.
- 2 Combine potatoes, tomatoes, cheddar cheese, monterey jack cheese, green pepper, corn, green chilies, green onions, salt and pepper; mix well.
- 3 Place approximately 3 lb 11 oz (2 1/4 qts) potato mixture into each steam table pan. CCP: Cover; CCP: Refrigerate product at 41° F. or lower for use in Step 5.
- 4 CCP: Thaw egg substitute under constant refrigeration at 41° F. or lower. Combine egg substitute, water and nonfat dry milk; blend until mixed.
- 5 Pour approximately 3 lb 10 oz (1 3/4 qts) of egg mixture into each steam table pan; stir to combine.
- 6 Bake 1 hour 50 minutes or until CCP: an internal temperature of 145° F. or higher is reached and eggs are set. CCP: Hold at 140° F. or higher until ready to serve.

Notes

- 1 In Step 6, if a convection oven is used, bake at 325° F. 55 to 65 minutes or until CCP: an internal temperature of 145° F. is reached and eggs are set.